



Food Production and Service

Grade Level: _____ **Career Preparation:** _____ **Lesson Plan Timeframe:** 1 week +
Prepared By: Carolee Fogg Mordi **Topic:** Running a business
Chapter/School: Middleton High School

Overview & Purpose Students will research and design a Food related business	FCCLA National Program(s) Leaders at Work STAR Events
Idaho Standards ECP 1.5, 2.0 PFF1.0, 3.0, 4.0, 5.0 AL 5.0 National FACS Standards 1.0 2.0 3.0 4.0 6.0 13.0	Programs of study All FCS courses

Lesson Plan Goals & Objectives (Specify skills/information that will be learned.)	Students will identify the components of a business. Students will create a business plan. Students will present their business plan to the class.
Materials Needed	<ul style="list-style-type: none"> • Paper • Pencil • Computer with internet • Three ring binder
Introduction of Subject Anticipatory set (Give and/or demonstrate necessary information)	Ask students to brain storm the components of a business. Discuss

Activity 1 (Describe the independent activity to reinforce this lesson)	Have students use the Entrepreneurship STAR Event guidelines on page 46 of the online Foundational STAR Events Manual to create a business plan for a food related business.
Activity 2 (Describe the independent activity to reinforce this lesson)	Have students do an oral presentation to the class on their business plan as per event guidelines.
Activity 3 (Describe the independent activity to reinforce this lesson)	
Assessment	Student portfolios Oral presentations
Summary/Evaluation (Assign Homework, or Reflect on the Outcomes)	Write a 1 page reflections paper on what you learned from this project and how it will help you with future employment options.
Other Resources	(e.g. Web, books, etc.)
Additional Notes	
Source (If Applicable : cite any published or copyrighted materials used in this lesson plan)	National Spotlight Project

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